



# SM50G Super Marathon Gas Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

SM50G Super Marathon Gas Fryer

## Models

SM50G



SM50G  
Shown with optional casters.

## Standard Features

- 35-50 lb. (17-25 liter) frypot oil capacity
- 120,000 Btu/hr input
- Millivolt pilot system - requires no electrical hookup
- Stainless steel frypot, front and door, enamel sides
- Stainless steel over-the-flue basket hanger and two fry baskets  
5.37" x 6.37" x 12.06" (14 x 16 x 30 cm) with insulated handles
- Wide cold zone
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless steel sides
- Oil filtration system - Super Cascade (UFF) or Cascade (SUFF)
- Matching cabinet and dump station available.
- Casters

## Specifications

**Designed for general purpose usage with plenty of power for peak production demands**

Profitably fry "full-size" products, including Mexican foods, chicken, fries and breaded products -- fresh or frozen with Deans SM50G gas fryer.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The four heating tubes are surrounded by oil and heat absorption is maximized with controlled flow tube baffles. The energy is forced into the oil, with less going unused up the vent. The benefits are quick heat-up time, low idle cost and low gas consumption per load of product cooked.

The SM50G uses only 35-50 lbs. (17-25 L) of oil for optimum cooking efficiency. Plus, Dean's wide cold zone design minimizes oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and

oil contamination. Sloped bottom with 1.25" (3.175 cm) drain valve makes cleaning fast and easy.

Assure rapid recovery with Dean's accurate mechanical thermostat and 120,000 Btu/hr (30,600 kcal) (35.2 kW) of input power which eliminates time lost in waiting between loads and requires no electrical hookup.

Build on Dean's versatility by combining two or more units into a battery. Add optional filtration for safe and fast oil filtering.

Dean's fryers achieve long and dependable life through simplicity of design -- durable stainless steel baffles and rugged cast iron burners keep maintenance to a minimum.



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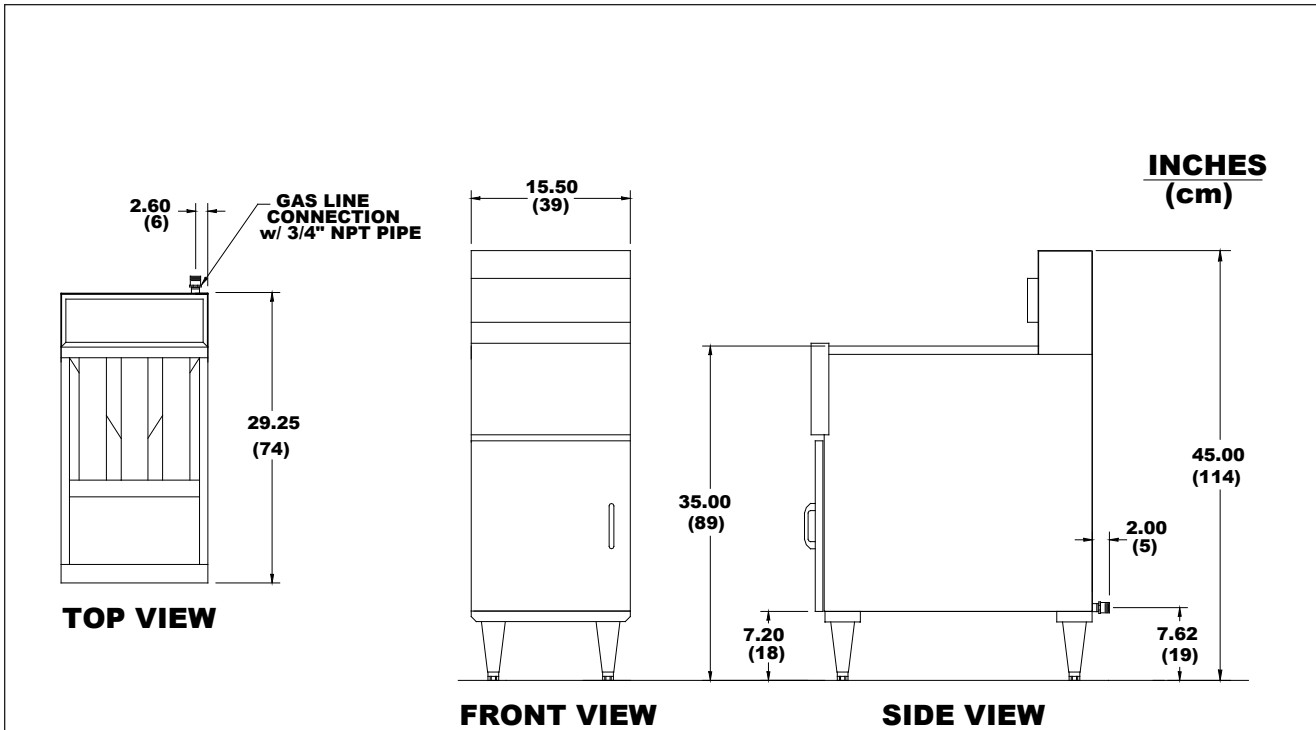
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Enodis®



# SM50G Super Marathon Gas Fryer

Model # \_\_\_\_\_  
CSI Section 11400



## DIMENSIONS

MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	CLASS	SHIPPING lbs./cu.ft. (kg/m³)
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT						
35-50 lbs. (17-25 L)	15.50" (39)	29.25" (74)	45" (114)	35" (89)	1.25" (3.175)	17.5" (44)	4	14 x 14" (36 x 36)	85	180 lbs./15 (82/0,42)

## POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
120,000 BTU/hr. (30,600 kCal/hr.) (35.2 kW)	3/4" N.P.T. regulator not required	NONE

## SHORT TERM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model SM50G. Only 15.50" (39 cm) wide, 35-50# (17-25 L) oil capacity, requiring 120,000 BTU (30,600 kcal) (35.2 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

## ORDERING DATA

Please specify:  
Natural or propane gas  
Altitude -- if above 1,999 ft. (609 m)

**NOTE:**  
DO NOT CURB MOUNT.

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